

# County of Santa Clara

## Department of Environmental Health

### Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



## OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0202689 - CHINA ROSE		<b>Site Address</b> 387 JACKLIN RD, MILPITAS, CA 95035		<b>Inspection Date</b> 03/05/2024		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>90</b> </div>		
<b>Program</b> PR0306726 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> CHUN GUO		<b>Inspection Time</b> 11:35 - 12:55			
<b>Inspected By</b> NHA HUYNH		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> BOB XU				<b>FSC</b> Xu Xiao 05/30/2024

  

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						

  

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained	X	
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

#### Inspector Observations:

**1. Old food accumulation on the bottom shelf of most refrigeration/freezer units.**

**[Corrective Action] Thoroughly clean and maintain clean.**

**2. Old food splatter and mold/mildew growth on the inside walls of the refrigeration units.**

**[Corrective Action] Thoroughly clean and maintain clean.**

**3. Grime accumulation on the rubber seals on the doors of the refrigeration units.**

**[Corrective Action] Regularly clean.**

**4. Old food debris on the shelving of the work refrigerator and shelf across from the 2 compartment warewash sink.**

**[Corrective Action] Thoroughly clean and maintain clean.**

**5. Mildew growth on the silicone at the 3 compartment sink.**

**[Corrective Action] Thoroughly clean and sanitize.**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

#### Inspector Observations:

**Rubber seal on the doors of the single door upright cooler and the 3 door upright cooler were observed in disrepair.**

**[Corrective Action] Repair or replace the rubber seals.**

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

#### Inspector Observations:

**Observed dumpster lids open.**

**[Corrective Action] Maintain dumpster lids closed when not actively dumping trash.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

#### Inspector Observations:

**Large unused stand mixer stored next to the janitorial sink.**

**[Corrective Action] Remove unused equipment from the facility to free up space.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

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## Inspector Observations:

**1. Heavy grease accumulation on the floor under the cookline. Per operator, heavy rain washes the grease from the duct back down.**

**[Corrective Action] Thoroughly clean the grease under to cookline. Check the fan to ensure protective water barriers are in place.**

**2. Grime accumulation on the floors in the dry storage room and on the floor under the 3 compartment sink and dishwasher.**

**[Corrective Action] Thoroughly clean floors and maintain clean.**

**3. Grime accumulation on the wall near the meat slicer.**

**[Corrective Action] Thoroughly clean and maintain clean.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	109.00 Fahrenheit	
shrimp, chicken, beef	work cooler	41.00 Fahrenheit	
hot water	3 compartment sink	129.00 Fahrenheit	
chicken	3 door upright cooler	36.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
lactaid milk, bean curd	2 sliding door cooler	38.00 Fahrenheit	
chicken	single door upright cooler	38.00 Fahrenheit	

## Overall Comments:

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **3/19/2024**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

## Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: Bob Xu  
Operator  
Signed On: March 05, 2024